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PRESS RELEASE

Olio Capitale 2016 has closed, chalking up 13,500 visitors

The event is going from strength to strength, witnessing an increase in visitor numbers

Olio Capitale 2016 has closed its doors for this year, having welcomed some 13,500 visitors, a marked increase over the previous edition's 12,000, confirming the event's continuing success. The notable increase in numbers from abroad - chiefly from Austria, Germany, Slovenia and Croatia, but also from the Philippines, Korea, Taiwan, Japan, China and even producers such as Egypt, Turkey and Tunisia - bears witness to a growing interest worldwide in extravirgin olive oil of top quality. A quality that is ensured by the controls in place, a further guarantee of the presence of outstanding enterprises.

"The 2016 edition has enjoyed the presence of a very knowledgeable and capable public," noted president of the Chamber of Commerce Antonio Paoletti. "There were many people from throughout Italy, Slovenia and Croatia, plus a good number of Austrians and a delegation of chefs from Vienna. Combining Olio Capitale with Cooking with the Stars has worked very well, and has been successful in sending out the message of olive oil as the main ingredient of the Mediterranean Diet. All publications in the sector are covering Olio Capitale. An event of this importance clearly deserves a top location such that the event can expand, hosting growing numbers of exhibitors and visitors and responding to their needs."

Of the same opinion is Bruno Vesnaver, president of Fipe Trieste. "Olio Capitale is the prime event in Italy for this product," he noted. "We use extravirgin olive oil in our cooking, so are more than happy to see Olio Capitale continue to grow. The matching of a good oil with a good dish is always a winner. Trieste's restaurateurs support producers participating in the event, and I can already reveal that next year will involve even greater numbers. The Cookery School has allowed top echelon chefs to have a presence among the stands, enabling those attending to try out and purchase top quality products."

Also today, the winners of the prestigious Concorso Olio Capitale 2016 were announced by Carlotta Pasetto, taster for ONAO and coordinator of the Concorso itself. Commenting on the occasion, she noted that "Olio Capitale is an important event for promoting a producer's product, but above all for disseminating reliable information about olive oil through the event's courses, which have attracted very high numbers. Olio Capitale is one of the few trade fairs dedicated exclusively to olive oil: all those active in the olive oil industry should unite to support this type of event, since this is the best way to promote olive oil to the full."

Winning the Light Flavour Category is the Spanish company KNOLIVE OILS S.L. with "KNOLIVE EPICURE".

Prize for the Medium Flavour Category goes to the SOCIETÀ AGRICOLA TORRE RIVIERA S. r. l. from Puglia with "MONOCULTIVAR UOVO DI PICCIONE".

And also from Puglia, winner of the Intense Flavour Category is SALVATORE STALLONE'S AZIENDA AGRICOLA LE TRE COLONNE, with "LE SELEZIONI CORATINA".